



# DINNER PLATED

**(20-PERSON MINIMUM)**

Price includes a selection from each course.

Add \$8 for a tableside entrée choice of two or \$12 for a table side entrée choice of three. Higher priced entrée will prevail. Higher entrée price will prevail for a pre-count entrée choice of three (72 hours notice required).

## APPETIZERS

**(SELECT ONE)**

### COLD

Our House Salad of Seasonal Greens and Vegetables with Sun-Dried Cranberry Vinaigrette

Caesar Salad with Asiago Cheese and Seasoned House-Baked Croutons

Tian of Vine Ripen Tomatoes and Fresh Mozzarella Drizzled with Basil Oil and Balsamic Syrup

Sliced Smoked Salmon with Pumpnickel Toast Points, Caper Crème Fraîche and Chopped Eggs

Chilled Jumbo Shrimp and Crab Martini with Horseradish Cocktail Sauce  
(\$8 surcharge)

### HOT

Steak and Onion Soup

Crab and Corn Chowder (New England or Manhattan)

Chef's Selection of Soup

Chicken Savoy, Roasted Eggplant and Fontina Cheese Cannelloni  
With San Marzano Tomato Purée

Orecchiette Pasta and Pink Vodka Sauce with Herbed Ricotta Salata

Lobster Ravioli with Truffle Cream Sauce  
(\$4.50 surcharge)

Mulligatawny-Style Risotto with Coconut Crusted Tofu

Maryland Style Crab Cakes with Roasted Shallot-Caper Cream Sauce  
(\$4.50 surcharge)

Warm Tempura Mozzarella with Macadamia Nut Pesto

*All prices are subject to 20.5% Service Charge and 7% New Jersey Sales Tax*

# DINNER

## PLATED (CONTINUED)

### ENTREES

(SELECT ONE)

- Roast Vegetable Strudel over Sautéed Spinach with Tomato Broth and Asiago Cheese  
\$36.50 per guest
- Roast Breast of Chicken with Herb and Wild Mushroom Fondue  
\$38.50 per guest
- Stuffed Breast of Chicken with Fontina and Prosciutto with Roasted Shallot Jus  
\$39.50 per guest
- Roast Loin of Pork Sliced over Pancetta & Five-Onion Relish  
\$40.50 per guest
- Pan-Seared Grouper with Lemon Grass and Sweet Pepper Broth  
\$44.50 per guest
- Grilled Salmon with Smoked-Paprika Sauce  
\$39.50 per guest
- Grilled Sword Fish Steak with Citrus Basil and Sun-Dried Tomato Butter  
\$42.50 per guest
- Grilled New York Strip Steak with Roasted Garlic Demi Glace  
\$49.50 per guest
- Malbec-Braised Short Rib with Braising Sauce  
\$45.50 per guest
- Roast Tenderloin of Beef and Jumbo Pan-Seared Diver Scallops Lemon Thyme Butter  
\$52.50 per guest
- Roast Tenderloin of Beef and Roasted Breast of Chicken with Wild Mushroom Fondue  
\$49.50 per guest

### DESSERTS

(Select one)

- Lemon Meringue Pie with Citrus Salad, Raspberry Coulis
- Classic Tiramisu with Chocolate Sauce, Espresso Crème Anglaise
- Dark Chocolate Passion Bombe
- Chocolate Mousse, Passion Fruit Gelée, Raspberry Coulis, Fresh Raspberries
- New York-Style Cheesecake with Creamy Caramel Sauce, Strawberry Compote
- Brown Butter Apple Crisp Tart with Spiced Caramel Sauce, Crème Fraîche Chantilly Cream
- Fresh Fruit and Berry Delight
- Puff Pastry Shell, Vanilla Custard, Seasonal Berries and Fruit, Raspberry Coulis
- Chocolate Red Velvet Decadence
- Chocolate Red Velvet Cake, Cream Cheese Filling, Fresh Strawberries, Chocolate Sauce, Vanilla Crème Anglaise
- Sorbet Trio with Raspberry, Mango, and Lemon Sorbet, Brown Butter Citrus Madelines

# DINNER

## BUFFET

(CAN BE SERVED "FAMILY-STYLE")

### COLD SELECTIONS

(SELECT FOUR)

Mixed Field Greens and Vegetables  
with Assorted Chef's Choice Dressings  
Chef's Choice of Two Composed Salads  
Traditional Hand-Tossed Caesar Salad  
Sautéed Portuguese Chorizo in Olive Oil  
Warm Tempura Mozzarella with Macadamia Nut Pesto  
Soup Du Jour

Fried Calamari with Spicy Roulade Sauce  
Traditional Antipasto  
Sashimi Saku Block Tuna with Wakame Salad and Kaffir Lime and  
Ginger Dressing (\$4.00 surcharge)  
Maryland Style Crab Cakes with Roasted Shallot-Caper Cream  
Sauce (\$4.00 surcharge)

### ENTREES

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH AND HOUSE-BAKED ROLLS AND BUTTER

(SELECT THREE)

Grilled Salmon with Smoked Paprika Sauce  
Pan-Seared Grouper with Lemon Grass  
and Sweet Pepper Broth  
Grilled Sword Fish Steak with Citrus Basil  
and Sun-Dried Tomato Butter  
Colossal Shrimp Scampi (\$4.00 surcharge)  
Jumbo Pan-Seared Diver Scallops with Maryland Crab Rice Cake  
and Ginger Essence Brandy Cream  
Stuffed Breast of Chicken with Fontina and Prosciutto and  
Roasted Shallot Jus  
Roast Breast of Chicken  
with Herb and Wild Mushroom Fondue

Roast Loin of Pork Sliced  
over Pancetta & Five-Onion Relish  
Malbec-Braised Short Rib with Braising Sauce  
Marinated and Grilled Hanger Steak  
with Green Pepper Corn Bordelaise  
Braised Tenderloin Tips and Pork Bellies  
in White Bean-Bordelaise Sauce  
Wild Mushroom Strudel  
Mulligatawny-Style Risotto  
Orecchiette Pasta with Pink Vodka Sauce,  
Shrimp, Artichokes and Asparagus

### CARVING STATION

(SELECT ONE)

Roasted Leg of Lamb with Mint Demi Glace and Whole Grain Mustard  
Braised Moroccan Brisket with Cumin Crème Fraîche  
Roasted Breast of Turkey with Cranberry Chutney and Pan Gravy  
Honey Glazed Ham with Whole Grain Mustard  
Oven-Baked Fresh Rolls

### DESSERTS

Pastry Chef's Selection of Dessert

*Water, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea*

\$46.50 per guest ♦ (30-person minimum)



# DINNER BARBECUE

## COLD SALADS AND DISPLAYS

(SELECT THREE)

Seasonal Garden Greens with Red  
Wine Vinaigrette

Traditional Caesar Salad  
Creamy Three-Cabbage Coleslaw

Classic Creamy Potato Salad  
Grilled Vegetable Pasta Salad

### OPTIONAL SALAD SUBSTITUTION OR ADDITIONAL UPGRADES:

Antipasto Salad (\$2 to substitute / \$4 to add on)  
Chilled Jumbo Shrimp Cocktail with Horseradish Cocktail  
Sauce (\$10 to substitute / \$15 to add on)

Shrimp, Scallop and Calamari Salad  
(\$2 to substitute / \$4 to add on)  
Sliced Grilled Marinated Flank Steak and Mushroom Salad  
(\$2 to substitute / \$4 to add on)

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## FROM THE GRILL

### AN ASSORTMENT OF HOUSE-BAKED BREADS, CORNBREAD, AND ROLLS

Sliced Cheese, Lettuce, Tomatoes, Sliced Red Onions and Pickles, Mayonnaise, Ketchup, Mustard and Relish

(SELECT THREE)

6 oz Black Angus Hamburgers

Grilled All Beef Hot Dogs

Petite Pork Chops

Grilled Barbecue Chicken Legs

Grilled Salmon Steaks

Marinated Portobello Mushrooms

Hot or Sweet Italian Sausage, Kielbasa or Chorizo (Select one)

### OPTIONAL SUBSTITUTION OR ADDITIONAL UPGRADES:

Rubbed NY Strip Steaks (\$4 to substitute / \$8 to add on)  
Fresh Tuna Steaks (\$4 to substitute / \$8 to add on)  
Beef Short Ribs (\$3 to substitute / \$6 to add on)

Grilled Filet Mignon (\$5 to substitute / \$10 to add on)  
BBQ Baby Back Ribs (\$4 to substitute / \$8 to add on)  
Grilled Sword Fish Steaks (\$3 to substitute / \$6 to add on)

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## ACCOMPANIMENTS

(SELECT TWO)

Corn on the Cob with Sweet Butter

Roasted Seasonal Vegetables

Oven-Baked Beans

Buttered Parsley Red Bliss Potatoes

### OPTIONAL SUBSTITUTION OR ADDITIONAL UPGRADES:

Steamed Clams with Chimichuri (\$6 to add on)

Grilled Whole Lobster with Drawn Butter (\$16 to add on)

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## DESSERTS

Slices of Fresh Watermelon, Assorted Cookies and Brownies

Pastry Chef's Selection of Pies

### OPTIONAL UPGRADES:

Strawberry Shortcake Bar (\$2 to substitute / \$4 to add on)

Ice Cream Sundae Bar (\$3 to substitute / \$7.50 to add on)

Chocolate Fondue with Fruit and Dipping Items (\$3 to substitute / \$6 to add on)

Ice Tea, Water and Lemonade

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\$43.50 per guest ♦ (30-person minimum) grill attendant fee is included  
A \$5 per person set-up will be assessed for function held on the deck

*All prices are subject to 20.5% Service Charge and 7% New Jersey Sales Tax*



# DINNER

## DESSERT STATIONS

### **Hand Rolled Truffle and Chocolate Dipping Station**

Assorted Fruit and other accompaniments

**\$10.50 per guest per hour (30-person minimum)**

### **Bananas Foster**

With Vanilla Ice Cream

**\$7.50 per guest per hour (30-person minimum)**

### **Ice Cream Sundae Bar**

Vanilla Ice Cream, Whipped Cream, Sprinkles, Oreo Crumbs, Cherries, Brownies, Cherry and Chocolate Sauce

**\$7.50 per guest per hour (30-person minimum)**

### **Waffles and Ice Cream Station**

With Whipped Cream, Maple Syrup, Chocolate Sauce and Fresh Berries

**\$9 per guest per hour (30-person minimum)**

### **Chocolate Fountain**

With Assorted Fruit, Shortbread and other dipping accompaniments

**\$400 plus \$2.50 per guest (30-person minimum)**

### **Carnival Station**

Candied Apples, Cotton Candy and Zeppoles

**\$10.50 per guest per hour (40-person minimum)**

### **Cappuccino Machine**

Fresh Cappuccinos, Espressos and Lattes made to order with a variety of Flavors and Toppings

**\$8.50 per guest per hour (50-person minimum)**

**\$100.00 Attendant Fee will be applied for groups less than 50 people**